

Schlehdorn's Stuben

regional. saisonal. emotional.

REGIONAL

By using regional products, we not only point out the special nature of our region, but also support the farmers in the Upper Black Forest. These farmers guarantee the production of valuable and healthy food and preserve the varied diversity and uniqueness of our landscape with their cultivation of the land.

SAISONAL

We bring it on your plate, when it grows on the regional fields.

When preparing our dishes, we carefully choose ingredients according to the current season. We start the year in spring with strawberries, asparagus and fresh wild garlic. Chanterelles and porcini are our companions throughout the summer and into fall. They are replaced by pumpkins and all kinds of root vegetables. The end of the year is marked by cabbage and marrons. The colorful diversity of the seasons is always reflected on our plates.

EMOTIONAL

With us you will get dishes like in the past, but newly interpreted.

Look forward to dishes like grandma used to make them, which are associated with pleasant childhood memories. Classic cooking methods, such as braising, are no longer widespread in household kitchens. That is why in Schlehdorn's Stuben you will enjoy, among other things, classic braised meat. These are complemented with our favorite dishes that convince both - us and our guests.



Our nature park dishes



Our vegetarian dishes



Our favourite dishes



Our dishes with „San VINO“ products



Tasty food, recipe inspiration and all news from Schlehdorn's Stuben – Follow us on facebook and Instagram and share your experience with the world, with us and your friends and family at home.



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Starters

Colorful salad bowl (optional vegan) with balsamic dressing ⁵	7,50€	 
Carpaccio of nature park beef ⁵ with baguette, rock salad, plum-dressing and parmesan cheese	12,00€	
Flamed black forest salmon trout with spinach-apple-yogurt broth, dill and toast	14,00€	
Fried shrimps (3 pieces) with garlic oil and toasted baguette ⁵	12,00€	
Marinated multicolored beetroot ⁵ with gratinated fresh goat cheese, rock salad from Baden, "San VIno" grape seed cranberry dressing and roasted nuts	12,00€	 

Soups

Clear beef bouillon with „Flädle“ and chives	6,50€	
Pumpkin cream soup with pumpkin seeds, pumpkin seed oil and cream topping	7,50€	 
Chestnut cream soup with cardamom foam and crackers	8,50€	

Number system:

⁵ sulfurized |  nature park dishes |  vegetarian |  favourite dishes |  dishes with „San VIno“ product

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Vegetarian

Homemade Swabian Ravioli with ricotta, Hokkaido pumpkin, "San VINO" grape seed flour, cherry tomatoes, sage butter and parmesan	18,50€	 
Schlehdorn's Vegan Pumpkin Chickpea Burger with cashew-tahini-sauce, lettuce, tomatoes and cucumber	17,50€	
Homemade Chestnut-Potato-Pillows (gnocchi) with rucola pesto, root vegetables and parmesan foam	16,00€	
Red Beet Risotto ⁵ with cherry tomatoes, fresh goat cheese and fresh herbs	16,00€	
Schlehdorn's Green Curry (vegan) with coconut milk, seasonal vegetables, smoked tofu and basmati rice	16,00€	 

Fish & Shellfish

Baked Black Forest Five Spice Trout Medallions ⁵ with Black Forest miso-mayonnaise, cabbage and mashed potatoes	22,00€	
Steamed codfish ⁵ with Pommery mustard sauce, root vegetables and lentils from the Black Forest	22,00€	
Roasted char medallions from Lauchring ⁵ with lemon, almond butter, broccoli, and organic potatoes from Forchheim	22,00€	
Roasted zander ⁵ with champagne-sauce, cream sauerkraut, pesto and mashed potatoes	23,00€	

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Meat & Chicken

24 hours low temperature cooked roast beef from organic farmer with Burgundy-sauce, vegetables from the market and homemade spätzle	21,00€	
Roasted steak from nature park beef⁵ (200g) with homemade herb butter, seasonal vegetables and French Fries	26,50€	
Chopped domestic game cut from the leg⁵ with cream-sauce, cranberry-pear, broccoli, fresh apple-red cabbage and napkin dumplings	25,50€	
Burger from "Bruder Zicklein" from Stieghof in Albrück⁵ with cranberry-horseradish-sour-cream-sauce, brie, tomato and cucumber	19,00€	
Duck breast cooked sous vide⁵ with hoisin-orange-jus, chestnuts, red cabbage with apple and potato dumplings	21,00€	

To Order in advance (minimum 2 persons, please order in the morning, latest beginning possible at 7 p.m.)

Cheese fondue⁵ with oven-fresh baguette, mushrooms, courgettes and peppers and cornichons	p.p. 23,00€	
Meat fondue (beef bouillon) with beef, pork and chicken, as well as different sauces and vegetables, served with baguette or French fries ⁵	p.P. 25,00€	
Raclette with organic potatoes from Forchheim, Swiss Raclette cheese and accompaniments: onions, peppers, cornichons, mushrooms, tomatoes, courgette, pineapple, sausage, bacon and salami as well as sweet-spicy and garlic sauce	p.P. 23,00€	
Pink roasted back of domestic game⁵ with burgundy sauce, vegetables from the market, red cabbage, cranberry pear and braised spaetzle	p.P. 34,00€	
Braised veal knuckle⁵ with honey-milk-sauce, glazed carrots and braised spätzle	p.P. 32,00€	

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Dessert

Lemon sorbet ⁵ with orange and mint with sparkling wine from Baden	7,50€	 
or		
with Blackdeer Vodka from Bizenberger distillery	8,90€	
Black Forest Cherry Dessert	10,50€	
with sour cherry sorbet, chocolate crumble and chocolate cream		
✓ To accompany this, we recommend the cherry cuvée from the Distillery Marder	7,90€	
Chestnuts cream	9,50€	
with apple coulis, bisque and hippe		
✓ To accompany this, we recommend apricot brandy from the Bizenberger distillery	4,20€	
White chocolate with tangerine ⁵	10,50€	
with tangerine coulis, meringue, tangerine gelée and cornflakes		
✓ To this we recommend the mandarin spirit from the Marder distillery	7,20€	
Cheese variation from Schwendehof in Lenzkirch ⁵	12,50€	
(Mountain farm cheese, red mould cheese, brie style, camembert, wine cheese) with homemade chutneys and grapes		
✓ To accompany this, we recommend port wine Important from Lorenz & Corina Keller Winery	9,80€	
Ice cream with fresh fruits and baisers	each 3,80€	
● Cinnamon ice cream		
● Vanilla ice cream		
● Chocolate ice cream		
● Walnut		
● Lemon		
● Mango Passion Fruit Sorbet		
● Sour Cherry Sorbet		

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Dishes for children



French Fries with ketchup	5,50€	
Pork schnitzel with French Fries	12,50€	
1 sausage („Wienerle“) with French Fries	7,50€	
Spätzle with cream-sauce	7,50€	
Kids' cheese spätzle	7,50€	 
Spaghetti with tomato-sauce	7,50€	
Spaghetti with bolognese-sauce	8,50€	

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5 sulfurized |  nature park dishes |  vegetarian |  favourite dishes |  dishes with „San
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Lunch snack - Weekly overview

Monday

Lasagna with minced meat or vegetables

Tuesday

Leberkäs with potato wedges and quark

Wednesday

Rolled meat swabian ravioli in bouillon

or

Rolled cream cheese spinach swabian ravioli in vegetable bouillon

Thursday

Farmer's omelet with fried potatoes, bacon, onions and eggs

Friday

Lentils stew with sausage („Wienerle“)

Saturday

Penne with tomato sauce, bolognese
or pesto

Sunday

Potato leek gratin

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Vino“ product